



Natural Flavor Product Questionnaire – WSDA Organic Program

This questionnaire is used to determine the compliance of a non-organic natural flavor for use as an ingredient within a product labeled as 'Organic' or 'Made with Organic'. An alternative format, such as a statement from the manufacturer, may be used as long as it is provided by the manufacturer of the natural flavor and it includes all of the information requested within the questionnaire.

This questionnaire must be completed by a qualified representative of the natural flavor manufacturer who is familiar with the relevant production practices.

General Information

1. Natural flavor name/code: _____
2. Flavor manufacturer business name: _____
3. Select the type of flavor:

<input type="checkbox"/> Compounded flavor	<input type="checkbox"/> Essential oil
<input type="checkbox"/> Compounded WONF	<input type="checkbox"/> Essential oil isolate
<input type="checkbox"/> Distillate	<input type="checkbox"/> Isolate
<input type="checkbox"/> Extract	<input type="checkbox"/> Oleoresin
<input type="checkbox"/> Other: (e.g. single flavor chemical, please specify) _____	

Flavor Constituents

4. Do all of the flavor constituents in this natural flavor product meet the FDA definition of a natural flavor [\[FDA 21 CFR Part 101.22\(a\)\(3\)\]](#)?
☐ Yes ☐ No
5. Are all flavor constituents extracted using only non-synthetic, non-petroleum based solvents? (No hydrocarbon, chlorinated, or halogenated solvents may be used. Propane, hexane, and Freon are examples of prohibited solvents)
☐ N/A, no solvent used
☐ Yes, list the solvent used for extraction: _____
☐ No

Non-Flavor Constituents and Other Ingredients

Natural flavors must not contain any synthetic carriers systems, preservatives, processing aids, emulsifiers, or antioxidants. (Propylene glycol, polyglycerol esters of fatty acids, monoglycerides, diglycerides, benzoic acid, polysorbate 80, medium chain triglycerides, BHT, BHA, and triacetin are examples of prohibited substances)

6. List any carrier systems used in this natural flavor product.
☐ N/A, no carrier system used

(If this information is available in a different format, such as an ingredient statement, that may be provided instead)

7. List any preservatives, processing aids, emulsifiers, antioxidants, or other additives.
☐ N/A, no preservatives or other additives used

(If this information is available in a different format, such as an ingredient statement, that may be provided instead)



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Excluded Methods

Genetically modified organisms (GMO) are produced using a variety of methods such as recombinant DNA technology (gene deletion, gene doubling, introduction of a foreign gene, and changing the position of genes). These methods are prohibited for use and referred to as excluded methods by the National Organic Program. *(Extracts from plants created using excluded methods and flavors that are the product of GMO-yeast fermentation are examples prohibited substances)*

8. Is this natural flavor product and any constituents including: solvents, carriers, preservatives, or other processing aids produced and handled **without** the use of excluded methods?

☐ Yes ☐ No

Ionizing Radiation

9. Is this natural flavor product produced and handled **without** the use of ionizing radiation as described in [21 CFR 179.26](#)?

☐ Yes ☐ No

Sewage Sludge

Sewage sludge (as a crop fertilizer) is solid, semisolid, or liquid residue generated during the treatment of domestic sewage in a treatment works. *(Sewage sludge includes: domestic septage; scum or solids removed in primary, secondary, or advanced wastewater treatment processes; or any materials derived from sewage sludge)*

10. Is this natural flavor product derived from products that were produced and handled **without** the use of sewage sludge in their agricultural production?

☐ Yes ☐ No

Manufacturer Statement

By printing your name below and submitting this form, you attest you are an authorized representative of the natural flavor manufacturer listed above who is knowledgeable in the relevant production practices and that the information included above is accurate and truthful to the best of your knowledge.

Print Name: _____ Date: _____

Title: _____

Phone: _____ Email: _____